

A7 ^{cont'd} inserting the frame and trays coupled thereto into a chamber of an automatic bread making machine; and

activating a heating element of the automatic bread making machine to bake the plurality of portions of dough.

REMARKS

Applicant respectfully requests reconsideration of the application in view of the foregoing amendments and following remarks. Claims 1, 4, 6, 9, 11, 14, 16, and 17 have been amended. Claims 1-17 are currently pending this application.

Claims 1, 3-4, 6, 8-9, 11, 13-14, and 16-17 were rejected under 35 U.S.C. § 102(b) as being anticipated by Barradas.

Applicant respectfully traverses this rejection. Claims 1, 6, and 11 have been amended to recite a frame having two opposing, laterally spaced sidewalls extending upward from and coupled to a base member, and to clarify that the plurality of trays are coupled to and supported by the two sidewalls of the frame in vertically spaced relation to each other. This configuration is not taught or suggested in the prior art. Barradas merely teaches to stack racks 48, 54, and 56, one on top of the other, to allow pans 41 containing food to be placed on the racks. Applicants therefore submit that claims 1, 6, and 11, and the claims that depend therefrom, are not anticipated by Barradas.

Claims 16 and 17 have been amended to clarify that once the dough is formed, portions of dough are placed onto a plurality of trays coupled to and supported by opposing sidewalls of a frame in vertically space relation to each other, and then the frame and trays coupled thereto, as an integral unit, are inserted into the chamber of an automatic bread making machine. These steps are not taught or suggested by Barradas, and claims 16 and 17 are therefore not anticipated by the cited reference.

Claims 2, 7, and 12 are rejected under 35 U.S.C. § 103(a) as being unpatentable over Barradas. These claims are allowable as being dependent from an allowable independent claim, for the reasons discussed above with respect to claims 1, 6, and 11.

Claims 5, 10, and 15 are rejected under 35 U.S.C. § 103(a) as being unpatentable over Barradas in view of Smith-Berry et al. Again, for the reasons discussed above with respect to claims 1, 6, and 11, claims 5, 10, and 15 are allowable over the cited art.

Applicant further notes that the present invention as claimed is not taught or suggested in the two references cited in applicant's supplemental information disclosure statement filed April 6, 2001.

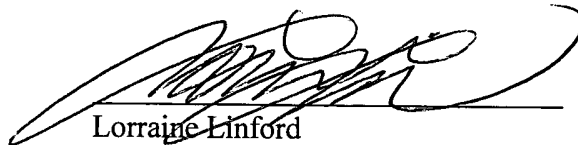
Applicant respectfully submits that the application is condition for allowance. If questions remain, the Examiner is invited to contact the undersigned at the telephone number listed below.

Attached hereto is a marked-up version of the changes made to the claims by the current amendment. The attached page is captioned "Version With Markings to Show Changes Made."

Respectfully submitted,

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VERSION WITH MARKINGS TO SHOW CHANGES MADE

In the Claims:

Claims 1, 4, 6, 9, 11, 14, 16, and 17 have been amended as follows:

1. (Amended) A baking rack assembly ~~for~~ for an automatic bread making machine comprising:

a frame that is selectively placed into and removed from a baking chamber of an automatic bread making machine, the frame having two opposing, laterally spaced sidewalls extending upward from and coupled to a base member; and

a plurality of trays coupled to and supported by the two sidewalls of the frame in vertically spaced relation to each other, each tray providing a substantially horizontal support surface for a quantity of dough that can be proofed or baked on the tray when the frame and trays are positioned within the baking chamber.

4. (Amended) The baking rack assembly according to claim 1 wherein the ~~frame is provided with a base member that is coupled to a bottom region of the baking chamber.~~

6. (Amended) An automatic bread making machine comprising:

a housing having a baking chamber coupled to a source of heat and a baking rack assembly comprising a frame that is selectively placed into and removed from the baking chamber, the frame having two opposing, laterally spaced sidewalls extending upward from and coupled to a base member and a plurality of trays coupled to and supported by the two sidewalls of the frame in vertically spaced relation to each other, each tray providing a substantially horizontal support surface for a quantity of dough that can be proofed or baked on the tray when the frame and trays are positioned within the baking chamber.

9. (Amended) The baking rack assembly according to claim 6 wherein the ~~frame is provided with a base member that is coupled to a bottom region of the baking chamber.~~

11. (Amended) An automatic bread making machine comprising:
a housing having a baking chamber and a container for receiving bread making ingredients;

a motor for mixing the ingredients within the container to form a dough;

a frame that is selectively placed into and removed from the baking chamber, the frame having two opposing, laterally spaced sidewalls extending upward from and coupled to a base member and ~~that is provided with~~ having a plurality of trays coupled to and supported by the two sidewalls of the frame in vertically spaced relation to each other, each tray providing a substantially horizontal support surface for a quantity of the dough; and

a heating element coupled to the baking chamber to bake the dough positioned on the trays when the frame and trays are positioned within the baking chamber.

14. (Amended) The baking rack assembly according to claim 11 wherein the ~~frame is provided with a base member that is~~ coupled to a bottom region of the baking chamber.

16. (Amended) A method of baking a plurality of portions of dough comprising:

placing ingredients into an automatic bread making machine;

activating a motor of the automatic bread making machine to mix the ingredients to form a quantity of dough;

removing the quantity of dough from the machine;

dividing the quantity of dough into a plurality of portions;

placing the plurality of portions of dough onto a plurality of trays coupled to and supported by opposing sidewalls of a frame in vertically spaced relation to each other;

inserting the frame and trays coupled thereto into a baking chamber of the automatic bread making machine; and

activating a heating element of the automatic bread making machine to bake the plurality of portions of dough.

17. (Amended) A method of baking a plurality of portions of dough comprising:

forming a plurality of portions of dough;

placing the plurality of portions of dough onto a plurality of trays coupled to and supported by opposing sidewalls of a frame in vertically spaced relation to each other;

inserting the frame and trays coupled thereto into a chamber of an automatic bread making machine; and

activating a heating element of the automatic bread making machine to bake the plurality of portions of dough.

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